

# SHOW SCHEDULE

## SECTION 1

### PURPOSE WINES - MEMBERS

1. Aperitif - Dry - Sherry Type
2. Aperitif - Dry - Vermouth Type
3. Aperitif - Dry - Citrus and Other Types
4. Aperitif - Med to Sweet - excluding Vermouth Type
5. Aperitif - Med to Sweet - Vermouth Type
6. Table Wine - Red - Dry  
\*\*\* (Excluding Fresh Grape or Concentrate)\*\*\*
7. Table Wine - Red - Dry  
(Fresh Grape or Concentrate)
8. Table Wine - Rose - Medium Dry
9. Table Wine - White/Golden - Dry  
\*\*\* (Excluding Fresh Grape or Concentrate)\*\*\*
10. Table Wine - White/Golden - Dry  
(Fresh Grape or Concentrate)
11. Table Wine - White/Golden - Medium Dry  
\*\*\* (Excluding Fresh Grape or Concentrate)\*\*\*
12. Table Wine - White/Golden - Medium Dry  
(Fresh Grape or Concentrate)
13. Table Wine - White/Golden - Sweet
14. After Dinner Wine - Red - Sweet
15. After Dinner Wine - White to Brown - Sweet
16. Three Bottles of Wine for a Dinner  
*Table Wine - White/Golden - Dry*  
*Table Wine - Red - Dry*  
*After Dinner Wine - Any Colour - Sweet*
17. Five Bottle of Wine for a Dinner  
*Aperitif - Dry - Sherry Type*  
*Table Wine - White/Golden - dry*  
*Table Wine - Red - Dry*  
*Table Wine - White/Golden - Sweet*  
*After Dinner Wine - Any Colour - Sweet*
18. Sparkling Wine - Dry
19. Sparkling Wine - Medium Sweet

**Wines entered in Classes Indicated \*\*\* can have added Grape Concentrate, but not as a single ingredient and the other ingredients should dominate.**

## SECTION 2

### WINES BY INGREDIENT - MEMBERS

20. Mead - Dry (Including Variants)
  21. Mead - Sweet (Including Variants)
  22. Flower Wine - Dry (Elderflower excluded)
  23. Elderflower Wine - Dry
  24. Flower Wine - Sweet (Elderflower excluded)
  25. Elderflower Wine - Sweet
  26. Vegetable, Leaf or Grain - Dry / Med Dry - Any colour
  27. Vegetable, Leaf or Grain - Med / Sweet - Any colour
- Fruit Wine - Red - Dry**
28. Fruit excluding 29 - 33 and Grape Concentrate
  29. Elderberry Base
  30. Blackberry Base
  31. Bilberry Base
  32. Fresh Grape
  33. Stoned Fruit Base
- Fruit Wine - Red - Sweet**
34. Fruit excluding 35 - 39 and Grape Concentrate
  35. Elderberry Base
  36. Blackberry Base
  37. Bilberry Base
  38. Fresh Grape
  39. Stoned Fruit Base

## SECTION 2 - CONTINUED

### Fruit Wine - White/Golden - Dry

40. Fruit excluding 41 - 45 and Grape Concentrate
41. Citrus Base
42. Gooseberry Base
43. Apple Base
44. Fresh Grape
45. Stoned Fruit Base

### Fruit Wine - White/Golden - Sweet

46. Fruit excluding 47 - 51 and Grape Concentrate
47. Citrus Base
48. Gooseberry Base
49. Apple Base
50. Fresh Grape
51. Stoned Fruit Base

### 52. Fruit Wine Medley - Any 5 from 8 - (Rule 15)

Apple Base, Citrus Base,  
Gooseberry Base, Stoned White Fruit Base,  
Elderberry Base, Blackberry Base,  
Bilberry Base, Stoned Red Fruit Base.  
(Wines can be Dry Through to Sweet)

## SECTION 3

### FORTIFIED WINE - MEMBERS

53. Sherry Type - Dry
54. Sherry Type - Sweet
55. Madeira Type - Sweet
56. Port Type (Red)
57. Liqueur - Any White Fruit (2001 - Red Fruit Base)

## SECTION 4

### BEER - MEMBERS

58. Light Lager
59. Heavy Lager
60. IPA
61. Light Ale
62. Brown Ale - London Type
63. Brown Ale - Newcastle Type
64. Dry Stout
65. Sweet Stout
66. Strong Ale
67. Porter
68. Barley Wine
69. Three Bottles of Beer  
*IPA*  
*Dry Stout*  
*Barley Wine*

## SECTION 5

### MEMBERS - WINE & BEER RECIPES

#### Wine

70. **SWEET WHITE TABLE** - See Recipe back page.  
The Winner will be asked to provide the recipe for the year 2002 show for inclusion in the 2001 schedule.
71. **DOUG'S BITTER** - See Recipe back page.  
The Winner will be asked to provide the recipe for the year 2001 show for inclusion in the 2001 schedule.

**SECTION 5  
MEMBERS - COOKERY**

*A Transparent Cover may be used whilst the exhibit is on display.*

721. **Pate Dish** - See Recipe back page - The winner will be asked to supply the recipe for the 2001 Show for inclusion in the 2001 Schedule.
732. **Cake** - See Recipe back page - The winner will be asked to supply the recipe for the 2001 Show for inclusion in the 2001 Schedule.
743. **A Cold Savoury Dish** for up to two persons with the appropriate bottle of wine (recipe of dish must be given).
754. **Ploughman's Lunch** - Plate prepared with Cheese and garnishes, a Loaf of Bread and a bottle of beer (Bread & Beer to be Homemade). Bread and Beer can be displayed off the plate.

**BOTTLE LABEL**

765. **A Bottle Label produced by Computer / Printer Graphics.** To be exhibited on a full bottle, with no restrictions on type or colour of bottle. The label will be judged with originality in mind, and should be the entrant's own work, and contain no identification of the entrant. The contents will not be tasted.
776. **A Bottle Label produced solely WITHOUT Computer / Printer assistance.** To be exhibited on a full bottle, with no restrictions on type or colour of bottle. The label will be judged with originality in mind, and should be the entrant's own work, and contain no identification of the entrant. The contents will not be tasted.

**CIRCLE ACTIVITIES**

787. **Photograph.** Depicting Circle Activities. Maximum size 6" x 4" mounted on card.

**SECTION 6  
JUDGES' CLASSES**

Only Members of both NGWBJ & NAWB are eligible)

Wine

798. **Aperitif - Sherry Style** (2001 - Table Red Dry)

Beer

80. **Light Lager** (2001 - Porter)

**SECTION 7  
KIT & CONCENTRATE - MEMBERS  
(See Rule 14)**

*The make of Kit or Concentrate MUST be stated on the Entry Form.*

81. Red - Dry  
82. White - Dry  
83. Red - Sweet  
84. White - Sweet  
85. Rose - Medium Dry  
86. Lager  
87. Bitter  
88. Dry Stout

**SECTION 8  
CIRCLE CLASSES**

89. Table Wine - Red - Dry  
90. Table Wine - White / Golden - Dry  
91. After Dinner Wine - Red  
92. After Dinner Wine - White / Brown  
93. Three Bottles of Wine for a Dinner  
*Table White or Golden - Dry*  
*Table Red - Dry*  
*After Dinner Wine - Sweet*  
94. IPA  
95. Dry Stout  
96. Heavy Lager  
97. Barley Wine  
98. Three Bottles of Beer for a Dinner  
*IPA*  
*Dry Stout*  
*Barley Wine*

**SECTION 9  
FEDERATION CLASSES**

99. Three Bottles of Wine for a Dinner  
*Table White or Golden - Dry*  
*Table Red - Dry*  
*After Dinner Wine - Any Colour - Sweet*  
100. Three bottle of Beer  
*IPA*  
*Dry Stout*  
*Barley Wine*

**SECTION 10  
OPEN CLASSES**

(Open to Members and Non Members of NAWB)

**See Page 11 for class definitions and guidance**

**Novice classes (109 & 110)**

These classes are only open to individuals who have not won a 1<sup>st</sup> prize at any National Show.

101. Table Wine - White / Golden - Dry  
102. Table Wine - Red - Dry  
103. Rose Wine - Med Dry  
104. Fruit Wine - White / Golden - Dry  
105. Fruit Wine - Red - Dry  
106. Fruit Wine - Any Colour - Sweet  
107. Flower Wine - Dry  
108. Flower Wine - Sweet  
109. Novice - Table White Dry  
110. Novice - Table Red Dry  
111. Lager  
112. Bitter / IPA  
113. Dry Stout